1

2

1

1 2 3 A beverage according to claim 1 in which the stabilizer comprises

- vegetable gum selected from the group of guar gum, locust bean gum and xanthan gum or a mixture of any of them.
- 6. A beverage according to claim 1 in which the stabiliser is a dextrin or a mixture of dextrins.
- 7. A beverage according to claim 5 in which the stabiliser consists essentially of a mixture of locust bean gum, pectin and xanthan gum in the ratio of about 35:15:3.
- 8. A beverage according to claim 5 in which the stabiliser consists essentially of a mixture of sugar, locust bean gum, pectin and xanthan gum in the ratio of about 47:35:15:3.
- 9. A beverage according to claim 4 in which the mixer is selected from the group of water, water-based mixers and dairy-based mixers, including milk, cream and yoghurt.
- 10. A beverage according to any one of claims 1, 5 or 6 further comprising one or more additives selected from the group of preservatives, colourants, flavourants and sweeteners.
- 11. A beverage according to any one of claims 1, 5 or 6 further comprising one or more of citric acid, modified fats, air or emulsifying agents, gelling agents, thickening agents, anti-foaming agents and firming agents.
- 12. A beverage according to any one of claims 5 or 6 consisting essentially of a stabiliser, alcohol, citric acid, water, sweetener and one or more additives selected from the group of preservatives, colourants, flavourants and sweeteners.
- 13. A beverage according to any one of claims 1, 5 or 6 further comprising fruit.
- 14. A method for preparing a freezable alcoholic beverage, including the step of mixing an alcohol-water solution and a stabiliser so that the stabiliser is dissolved in the alcohol-water solution and the beverage is then frozen.

1

1

2

1

2

essentially of a mixture of locus bean gum, pectin and xanthan gum in the ratio of about 35:15:3.

- 16. A method according to claim 14 in which the stabiliser consists essentially of a mixture of sugar, locust bean gum, pectin and xanthan gum in the ratio of about 47:35:15:3.
- 17. A method according to any one of claims 15 to 16 further including the step of first dissolving sugar in water before adding to the alcohol-water solution and the stabiliser.
- 18. A method for preparing a freezable alcoholic beverage, including the steps of:

dissolving sugar in warm water to form a sugar solution;

preparing a solution of citric acid dissolved in water and mixing it into the sugar solution;

separately mixing a stabiliser evenly into hot water and allowing it to hydrate, before adding this mixture to the mixture of solutions of step (b);

subsequently adding an alcohol solution or emulsion to the mixture of solutions of step (c);

adding cold water to make up a predetermined volume.

- 19. The method of claim 18 further including after step (d) the step of adding one or more additives selected from the group of preservatives, colourants and flavourants.
- 20. The method of claim 18 or 19 in which stabiliser comprises dextrin or a mixture of dextrins.
- 21. The method of claim 18 or 19 in which stabiliser consists essentially of a pre-mix of sugar, pectin, locus bean gum and xanthan gum.
- 22. A method according to claim 21 in which a preservative is added to the initial sugar-water solution of step (a) before the addition of the citric acid.

1

2

1

1 2

3

1 2

1

10 142

l sh

benzoate.

23. A method according to claim 22 in which the preservative is sodium

- 24. A method according to claim 21 in which the alcohol solution is wine.
- 25. A method according to claim 21 in which the alcohol solution or emulsion includes water, a water-based mixer or a dairy-based mixer, including milk, cream and yoghurt.
- 26. A frozen alcoholic beverage made according to the method of any one of claims 14 or 18.
- 27. A frozen alcoholic product comprising a freezable alcoholic beverage according to any one of claims 1 or 5 when contained in a package (as herein defined).
- 28. A product according to claim 27, in which the package is composed of foil and plastic.
- 29. A product according to claim 28 in which the package is composed of a nylon/polyethylene extrusion laminate.

## **REMARKS**

The above claims are submitted to replace the claims as originally filed in PCT/AU99/01043. Examination of the application, as amended, is respectfully requested. If the Examiner believes a telephone conference would expedite prosecution of this application, please telephone the undersigned at 303-571-4000.

Respectfully submitted,

Darin J. Gibby Reg. No. 38,464

TOWNSEND and TOWNSEND and CREW LLP Two Embarcadero Center, 8<sup>th</sup> Floor

San Francisco, California 94111-3834

Tel: (415) 576-0200 Fax: (415) 576-0300

DE 7041022 v1